

Stephanie KrauÃ

List of Publications by Year in descending order

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13
papers

115
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1307594

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1372567

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docs citations

13
times ranked

89
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#	ARTICLE	IF	CITATIONS
1	Stable isotope analysis confirms substantial changes in the fatty acid composition of bacteria treated with antimicrobial random peptide mixtures (RPMs). <i>Scientific Reports</i> , 2022, 12, .	3.3	0
2	Patterns and compound specific stable carbon isotope analysis ($\delta^{13}\text{C}$) of capsaicinoids in <i>Cayenne</i> chilli fruits of different ripening stages. <i>Phytochemical Analysis</i> , 2021, 32, 530-543.	2.4	2
3	Stable Nitrogen and Carbon Isotope Signatures ($\delta^{15}\text{N}$ and $\delta^{13}\text{C}$) of <i>T. ETQq1</i> Market. <i>Analytical Letters</i> , 2021, 54, 1401-1413.	1.8	0
4	Stable isotope signatures ($\delta^2\text{H}$, $\delta^{13}\text{C}$, $\delta^{15}\text{N}$ values) of walnuts (<i>Juglans regia</i> L.) from different regions in Germany. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1625-1634.	3.5	11
5	Differentiation of European and Chinese Truffle (<i>Tuber</i> sp.) Species by Means of Sterol Fingerprints. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14393-14401.	5.2	13
6	Fate of free and bound phytol and tocopherols during fruit ripening of two <i>Capsicum</i> cultivars. <i>Scientific Reports</i> , 2020, 10, 17310.	3.3	6
7	Geographical and Species Differentiation of Truffles (<i>Tuber</i> spp.) by Means of Stable Isotope Ratio Analysis of Light Elements (H, C, and N). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14386-14392.	5.2	9
8	Occurrence and fate studies (sunlight exposure and stable carbon isotope analysis) of the halogenated natural product MHC-1 and its producer <i>Plocamium cartilagineum</i> . <i>Science of the Total Environment</i> , 2020, 736, 139680.	8.0	5
9	Stable Carbon and Nitrogen Isotope Ratios of Red Bell Pepper Samples from Germany, The Netherlands, and Spain. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4054-4063.	5.2	18
10	Phytol and Phytol Fatty Acid Esters: Occurrence, Concentrations, and Relevance. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700387.	1.5	16
11	Occurrence of tocopheryl fatty acid esters in vegetables and their non-digestibility by artificial digestion juices. <i>Scientific Reports</i> , 2018, 8, 7657.	3.3	14
12	Phytol fatty acid esters in vegetables pose a risk for patients suffering from Refsum's disease. <i>PLoS ONE</i> , 2017, 12, e0188035.	2.5	8
13	Phytol Fatty Acid Esters in the Pulp of Bell Pepper (<i>Capsicum annuum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6306-6311.	5.2	13